AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

- 1. (currently amended) Stable powderous formulations comprising a fat-soluble active ingredient in a matrix of a milk protein composition, wherein the protein is thermally cross-linked with a reducing sugar or a reducing sugar derivative selected from a desoxy sugar or an amino sugar.
- 2. (original) Formulations according to claim 1, wherein the milk protein composition is a native milk protein or partially hydrolyzed milk protein with a degree of hydrolysis of up to 25% or mixtures thereof having a protein content of more than 80 wt-%.
- 3. (original) Formulations according to claim 1, wherein the milk protein composition is a native milk protein or partially hydrolyzed milk protein with a degree of hydrolysis of up 15 % or mixtures thereof having a protein content of more than 80 wt.-%.
- 4. (original) Formulations according to claim 1, wherein the milk protein composition is a native milk protein or partially hydrolyzed milk protein with a degree of hydrolysis of up 10 % or mixtures thereof having a protein content of more than 80 wt.-%.
- 5. (previously presented) Formulations according to claim 1, wherein the milk protein is a caseinate or partially hydrolyzed caseinate.
- 6. (previously presented) Formulations according to claim 1, wherein the milk protein composition contains additionally a plant protein or plant protein hydrolysate or mixture thereof.
- 7. (original) Formulations according to claim 6 wherein the average molecular weight of at least 80 % of the plant protein hydrolysate is below 2500 Daltons.

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- 8. (previously presented) Formulations according to claim 6, wherein the plant protein or plant protein hydrolysate is obtained from potato protein, soy protein, wheat protein, pea protein, rice protein or lupin protein.
- 9. (currently amended) Formulations according to claim 1, wherein the milk protein composition contains additionally a carbohydrate or carbohydrate derivative, e.g. saccharose, invert sugar, glucose, fructose, xylose, lactose, maltose, xanthan gum, acacia gum, pectins, guar, caroub gums, alginates, celluloses, cellulose derivatives, starch, modified starch and starch hydrolysates, such as dextrins and maltodextrins, especially such in the range of 5–65 dextrose equivalents (hereinafler DE) and glucose syrup, especially such in the range of 20–95 DE.
- 10. (previously presented) Formulations according to claim 1 further comprising an adjuvant.
- 11. (original) Formulations according to claim 10 wherein the adjuvant is calcium silicate, silicic acid, starch or calcium carbonate, or mixture thereof
- 12. (previously presented) Formulations according to claim 1, wherein the fat-soluble active ingredient is vitamin A, D, E or K, or a carotenoid, or a polyunsaturated fatty acid, or esters thereof, or mixtures thereof.
- 13. (currently amended) Formulations according to claim 12, wherein the fat-soluble active ingredient is mixed with a plant or animal oil or fat, e.g. sunflower oil, palm oil or corn oil.
- 14. (previously presented) Formulations according to claim 1 wherein the reducing sugar is glucose, fructose, saccharose or xylose.

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- 15. (original) Stable powderous formulations comprising a fat-soluble active ingredient in a matrix of a milk protein composition, wherein the milk protein is a partially hydrolyzed milk protein with a degree of hydrolysis of 3.5% to 25%.
- 16. (previously presented) Food, beverages, animal feeds, cosmetics or drugs comprising a formulation according to claim 1.
- 17. (previously presented) Process for the preparation of formulations according to claim 1, which comprises preparing an aqueous emulsion of the fat-soluble active ingredient and the milk protein composition, adding a reducing sugar or a reducing sugar derivative, converting the emulsion into a dry powder, and submitting the dry powder to cross-linking the protein by heat treatment.
- 18. (new) Formulations according to claim 9 wherein the carbohydrate is selected from saccharose, invert sugar, glucose, fructose, xylose, lactose, maltose, xanthan gum, acacia gum, pectins, guar, caroub gums, alginates, celluloses, carboxymethylcellulose, starch, modified starch or starch hydrolysate.
- 19. (new) Formulations according to claim 18 wherein the starch hydrolysates are dextrins or moltodextrins in a range of 5 to 65 dextrose equivalents.
- 20. (new) Formulations according to claim 9 wherein the glucose syrup is present in a range of 20 to 95 dextrose equivalents.
- 21. (new) Formulations according to claim 13 wherein plant oil is sunflower oil, palm oil or corn oil.